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SEC. 12. Any person or persons engaged in the selling or keeping for sale of any food supplies that are liable to contamination from dirt, dust, flies, insects, etc., such as all products made and sold in bakeries, meats, fish, and vegetables that are eaten without cooking, must provide a suitable covering to protect any such food products from dirt, dust, flies, insects, etc. Any of the above-named food supplies shall not be exposed less than 3 feet in height from the sidewalk, and when so exposed shall be covered as above provided.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., Apr. 10, 1916.)

SEC. 11. Producers and dealers in milk and cream must comply with the requirements of the sanitary code established by the public health council. All dairy farms where milk or cream is produced, to be sold at retail or wholesale in this municipality, shall score on the score card prescribed by the State commissioner of health not less than 23 per cent for equipment and not less than 37 per cent for methods. In all cases the udders must be cleaned with a moist cloth just before milking and the small-top milking pail used. All milk shall be removed immediately from stable without pouring from pail and cooled to 60° F. or below. Dealers storing, transporting, or delivering such milk or cream must keep the same cooled to 55° F. or below until delivered to the consumer. All raw milk must be delivered within 36 hours from the time of milking. All pasteurized milk or cream must be delivered within 24 hours after pasteurization. No "dip" milk shall be delivered or sold from any wagon or store. All milk shall be delivered to consumers in sealed or covered containers without breaking bulk.

Slaughterhouses and Markets—Sanitary Regulation. (Reg. Bd. of H., Apr. 10, 1916.)

SEC. 13. No person, without the consent of the board of health, shall build or use any slaughterhouse within the limits of this municipality, and the keeping and slaughtering of all cattle, sheep, and swine, and the preparation and keeping of all meat, fish, birds, or other animal food shall be in the manner best adopted to secure and continue their wholesomeness as food; and every butcher or other person leasing or occupying any place, room, or building wherein any cattle, sheep, or swine have been or are killed and dressed, and every person being the owner, lessee, or occupant of any room or stable wherein any animals are kept, or of any market, public or private, shall cause such place, room, stable, or market, and their yards and appurtenances, to be thoroughly cleansed and purified, and all offal, blood, fat, garbage, refuse and unwholesome and offensive matter to be removed therefrom at least once in every 24 hours after the use thereof for any of the purposes herein referred to, and shall also at all times keep all woodwork, save floors and counters, in any building, place, or premises aforesaid, thoroughly painted or whitewashed; and the floors of such building, place, and premises shall be so constructed as to prevent blood and foul liquids or washings from settling in the earth beneath.

Privies and Cesspools—Location, Construction, Maintenance, and Cleaning—Sewer Connections Required where Possible. (Reg. Bd. of H., Apr. 10, 1916.)

SEC. 2. No privy pit, cesspool, or reservoir into which any privy, water-closet, stable, sink, or other receptacle of refuse or sewage is drained shall be constructed or maintained in any situation or manner whereby through leakage or overflow of its contents, it may cause pollution of the soil near or about habitations, or of any well, spring, or other source of water used for drinking or culinary purposes; nor shall overflow from any such reservoir or receptacle be permitted to discharge into any public place or in any wise whereby danger to health may be caused. And every such pit, reservoir, or receptacle shall be cleaned and the contents thereof removed at such times and under such precautions as the health officer may prescribe.